

An automatically operating fermentation vat for wine-making establishments includes a main vat (2), an upper vat (4) over the main vat, an uplift pipe (8, 12, 10, 24, 26) for feeding the fermenting liquid from the bottom of the main vat to the upper vat, means (16, 14, 18) for discharging this liquid from the upper vat into the main vat so as to spray the layer of marc floating in the main vat and injector means (20, 32) associated with the uplift pipe for injecting an oxygen-containing gas into the liquid flowing through the said pipe, characterised in that the uplift pipe has a first outlet aperture (24) directing liquid into the upper vat (4) and a second outlet aperture (40) which directs the liquid into the mass of liquid in the main vat, valve means (22) being associated with the uplift pipe for selectively directing the liquid into the upper vat or into the main vat or both at the same time through the two outlet apertures.

(Figure 1)

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